

# Proper Disposal of Fats, Oils & Grease (FOG)

## Lake County Department of Utilities



**Do you enjoy sanitary sewer backups in your home? We didn't think so! Not only are backups unpleasant and costly, but they can also pose environmental and health risks. One way to minimize possible backups into your home is to avoid pouring FOG down your drain.**

### What is FOG?

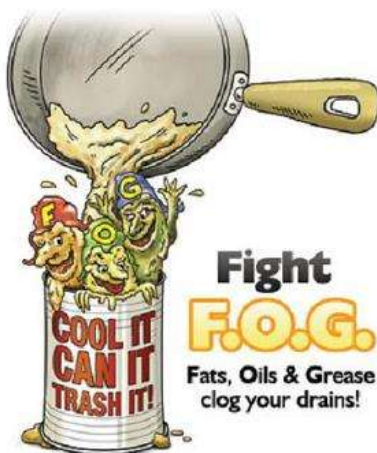
Fats, Oils, and Grease (**FOG**) come from meats, butter, margarine, cooking oil, lard, dressings, food scraps, sauces, gravy, and dairy products. Every day people dispose of these by pouring them down their drains and clogging up their pipes. Eventually, this can lead to costly sanitary backups in their homes as well as to the public sewer system.

### Why is FOG a Problem?

When FOG goes down the drain it hardens and causes sewer pipes to clog. This typically happens more often during winter months when the weather becomes colder. If this happens, there's a high risk that sewage may back up and "overflow" into your home, yard, neighborhood and streets. This may result in an expensive and unpleasant cleanup that often has to be paid by the homeowner. The good news is there are some very simple tips that can be taken to minimize potential problems.



### What are the DO's and DONT'S regarding FOG disposal?



**DO:** Collect grease in a container (coffee can, tuna can or any other sealed container that will not burn or melt), wait for it to cool and harden, then dispose of it in the trash



**DO:** Scrape excess grease and food scraps into the trash



**DON'T:** Pour fats, oils, or grease down the drain



**DON'T:** Use the garbage disposal for greasy or oily food scraps



**DON'T:** Rely on hot water and detergent to dissolve grease. They only remove grease from your plates, but the grease still goes down the drain where it can harden and cause blockages.